



EXPERIENCE MORE

Flavor

BANQUET MENUS

Turning Stone®
RESORT | CASINO

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RESORT

You're invited to discover an exceptional experience at the Northeast's most distinctive address for meetings, conventions and events. Sparkling facilities, elegant hotels, 24-hour gaming, gourmet dining, luxury spas, exquisite golf courses and headline entertainment create the ultimate meeting and event destination.

You'll find the perfect setting for your next important event right here at Turning Stone Resort Casino. Once you've selected your ideal facility, our gourmet catering and first-class service will keep you coming back year after year.

Our event planning professionals make sure every detail is completely planned so you can focus on being the perfect host.

MEETINGS+ SO MUCH *More*

From lavish parties to the small casual dinners, the Turning Stone Resort Catering and Convention Services Team will take care of every last detail. Whether you're looking to create a private and luxurious affair, unique business meeting or special occasion, our professional staff will bring your event to life.

Our versatile facility offers the flexibility to accommodate anything from small board room meetings to large national conventions to intimate private functions with the upmost attention to the safety and enjoyment of all our guests.

BANQUET MENUS

OUR COMMITMENT TO YOU IN EXCEEDING EXPECTATIONS

We take great pride in our culinary expertise at Turning Stone Resort Casino. With standards and procedures that exceed those required, our trained and eager staff are here to make sure your experience is worry free and safe. We offer a sophisticated variety of cuisine from around the world. The goal is to capture the essence of the unexpected with each experience. Our team of chefs and banquet executives strive for (and achieve) excellence in designing these menus with our clients' needs in mind. We offer plentiful breakfast, lunch and dinner options. You may choose tray-passed appetizers, elegantly plated meals or a station reception.

BREAKFAST

CONTINENTAL BREAKFAST

ONE (1) HOUR SERVICE

- Assorted Danishes, Breakfast Breads and Muffins
- Sliced Seasonal Fruit and Berries
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Juices

ALL ITEMS INDIVIDUALLY PREPARED

GRAB AND GO BREAKFAST SANDWICHES

ONE (1) HOUR SERVICE

- Applewood Bacon, Egg and Cheddar Cheese on Wolferman's English Muffins
- Sage Sausage, Egg and Fontina on Wolferman's English Muffins
- Egg Whites, Grilled Vegetables and Cheddar Cheese on Wolferman's English Muffins
- Whole Fruit
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Juices

ALL ITEMS INDIVIDUALLY PREPARED

À LA CARTE

YOGURT
GREEK YOGURT
WHOLE FRUIT
GRANOLA BARS
DONUTS
DANISHES
MUFFINS
BREAKFAST BREADS

SLICED FRUIT AND BERRY PLATTER
WOLFERMAN'S ENGLISH MUFFIN
Filled With Eggs, Bacon and Cheddar Cheese
BREAKFAST BURRITOS
Filled With Eggs, Sausage and Pepper Jack Cheese

BEVERAGES
COFFEE
DECAFFEINATED COFFEE
HOT TEA (served)
MILK
ASSORTED JUICES

ALL ITEMS PRE-PACKAGED/INDIVIDUALLY PREPARED
ALL BEVERAGES BY THE GALLON SERVED TO GUESTS

If you wish to extend the One (1) hour of service for items by the gallon, please contact your Service Manager for an attendant fee.

BREAKFAST / BRUNCH

PLATED BREAKFAST

TRADITIONAL BREAKFAST

- Choice of
 - One (1) Breakfast Potato
 - One (1) Breakfast Meat
- Scrambled Eggs
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Juices

DEEP DISH QUICHE

- Choice of
 - Quiche Lorraine **OR** Wild Mushroom
- One (1) Breakfast Potato
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Juices

EGGS BENEDICT

- Choice of One (1) Breakfast Potato
- Poached Eggs, Canadian Bacon, Wolferman's English Muffins, Hollandaise
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Juices

BREAKFAST POTATOES

- Hash Browns
- Roasted Shallot
- Lyonnaise Potatoes
- Home Fries

BREAKFAST MEATS

- Bacon
- Breakfast Sausage
- Turkey Sausage
- Country Ham
- Canadian Bacon
- Turkey Bacon

PLATED BRUNCH

1ST COURSE

- Sliced Fruit Plate **OR** Seasonal Melon Fruit Cup

2ND COURSE

- Eggs Benedict
 - Poached Eggs, Canadian Bacon, Wolferman's English Muffins, Hollandaise
- Petite French Toast
- Bacon

- Assorted Bottled Juices
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea

LUNCH

BOXED LUNCH

- Served with Chips, Individually Wrapped Cookie **OR** Granola Bar and Bottled Water
- Maximum of Three (3) Choices

GRILLED CHICKEN BLT WRAP

Tomato, Lettuce, Applewood
Bacon, Roasted Garlic Aioli

GRILLED CHICKEN CAESAR WRAP

Romaine, Parmesan, Lemon
Caesar Dressing

SOUTHWEST CHICKEN WRAP

Avocado, Tomato, Lettuce,
Chipotle Aioli

THREE PIGS WRAP

Prosciutto, Capicola,
Honey Ham, Fontina, Arugula,
Red Pepper Aioli

HONEY TURKEY CLUB WRAP

Tomato, Lettuce, Applewood
Bacon, Roasted Garlic Aioli

PEPPERED ROAST BEEF WRAP

White Cheddar Cheese,
Red Onion, Lettuce, Roasted
Garlic Aioli

SOUTHWESTERN VEGETABLE WRAP

Avocado, Black Beans, Red Onion,
Lettuce, Serrano Lime Hummus

WRAP DUO

Half Chicken BLT Wrap and
Half Three Pigs Wrap

GOLFER'S DUO

Half Black Forest Ham and
Swiss and Half Oven Roasted
Turkey and Cheddar Cheese

CHICKEN CAESAR SALAD

Romaine, Parmesan, Lemon
Caesar Dressing

MEDITERRANEAN CHICKEN SALAD

Arugula, Feta Cheese, Cucumber,
Olives, Peppadew Peppers,
Sun-dried Tomato Vinaigrette

ASIAN CHICKEN SALAD

Napa Cabbage, Scallions,
Mandarin Oranges, Slivered
Almonds, Soy Ginger Vinaigrette

LUNCH

CORPORATE DELI PLATE

- Choice of One (1) Dessert (**Listed on Page 10**)
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Soda and Bottled Water

INDIVIDUAL DELI PLATE

- Roast Beef **OR** Turkey and Cheddar Cheese
- Bibb Cup of Chicken Salad
- Prosciutto Wrapped Aged Provolone
- Sliced Tomato
- Individually Wrapped Chips
- Mini Jars of Mayo and Mustard
- Fresh Baked Wrapped Baguette

INDIVIDUAL VEGETARIAN DELI PLATE

- Roasted Garden Vegetables
- Individually Wrapped Hummus
- Garniture of Sliced Tomato and Bib Lettuce
- Individually Wrapped Chips
- Mini Jars of Mayo and Mustard
- Fresh Baked Wrapped Baguette

PLATED COLD LUNCHEON

- ENTRÉE Choice of Two (2) served with Petite Roll and Butter
- Choice of One (1) Dessert (**Listed on Page 10**)
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Soda and Bottled Water

GRILLED CHICKEN GARDEN SALAD

Mixed Greens, Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette

GRILLED CHICKEN CAESAR SALAD

Romaine, Croutons, Parmesan, Caesar Dressing

WEDGE SALAD

Iceberg, Hand Cut Bacon, Tomato, Crumbled Blue Cheese, Ranch

ASIAN CHICKEN SALAD

Napa Cabbage, Scallions, Mandarin Oranges, Almond Clusters, Sweet Soy Vinaigrette

MEDITERRANEAN CHICKEN SALAD

Arugula, Feta Cheese, Cucumber, Olives, Peppadew Peppers, Sun-dried Tomato Vinaigrette

SOUTHWESTERN SEARED SHRIMP SALAD

Arugula, Avocado, Red Onion, Heirloom Cherry Tomatoes, Chipotle-Lime Vinaigrette

GREEK SALAD WITH CHICKEN

Romaine, Tomatoes, Olives, Red Onions, Garlic Pita, Feta Cheese, Grilled Chicken, Red Wine Vinaigrette

THE UPSTATE WEDGE

Baby Red and Green Romaine, Roasted Apple Chips, Candied Walnuts, Sunflower Seeds, Cave Aged Blue Cheese and Maple Dijon Vinaigrette

LUNCH

PLATED HOT LUNCHEON

- ENTRÉE Choice of Two (2)
- Field Green Salad, Dinner Rolls and Choice of One (1) Dessert
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Soda and Bottled Water

OPEN FACED FILET SANDWICH

Brioche, 4oz Filet Medallion, Roasted Peppers, Caramelized Onions, Roasted Potato Wedges

FRENCH STYLE CHICKEN BREAST

Saffron Rice, Grilled Zucchini, Oven Roasted Tomatoes, Lemon Buerre Blanc

SEARED LOIN OF COD

Farro Pilaf, Grilled Artichoke Hearts, Oven-Roasted Tomatoes, Olives, Lemon Butter White Wine Sauce

GRILLED SALMON

Roasted Smashed New Potatoes, Garlic Sautéed Spinach, Verde Sauce

THREE SISTERS SUCCOTASH

Grilled Heirloom Squash on top of a warm Hominy Salad with Sautéed Potatoes and White Beans

SEASONAL VEGAN OR VEGETARIAN MENU OFFERING

PLATED LUNCH DUO

- Field Green Salad, Dinner Rolls and (Choice of 2 Proteins) with Seasonal Vegetables, Marquise Potatoes **OR** Grain Medley
- Choice of One (1) Dessert
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Bottled Soda and Bottled Water

LEMON CURD GLAZED BONE-IN CHICKEN BREAST

with Fine Herbs

MARYLAND STYLE JUMBO LUMP CRAB CAKE

with Sweet Corn and Chili Relish

BROWN BUTTER BASTED STRIPLOIN

Melted Marrow with Oven-Dried Tomato Gremolata and Maldon Sea Salt

LUNCH DESSERT MENU CHOICES

Carrot Cake

A Moist Cake with Shredded Carrots, topped with Cream Cheese Frosting

New York Style Cheesecake

A Sweet Graham Cracker Crust, Fresh Berries Macerated with Grand Marnier, Sweetened Whipped Cream

Lemon Tart

Fresh Lemon Curd in a Sweet Butter Crust, Swiss Meringue Flavored with Freeze Dried Raspberries, Mango Coulis

Baked Chocolate Tart

European Chocolate Custard Baked in a Chocolate Cookie Crust, Chocolate Cream, with Chocolate Sauce

Piña Colada Cake

Piña Colada Mousse Layered with Yellow Butter Milk Cake, Caramelized Pineapple with Myers Rum, Coconut Anglaise

White Chocolate Panna Cotta

Cooked Cream Flavored with Fine European White Chocolate, Caramelized Peaches with Amaretto Anglaise

BREAKS

À LA CARTE

BEVERAGES

COFFEE
DECAFFEINATED COFFEE
HOT TEA
MILK
BOTTLED WATER
ASSORTED SODAS
ASSORTED JUICES
BOTTLED ICED TEA

MINERAL WATER
ENERGY DRINK
STARBUCKS® DOUBLE SHOTS
STARBUCKS® FRAPPUCCINOS
STARBUCKS® REFRESHERS
SPORTS DRINKS
ICED TEA

SNACKS

WHOLE FRUIT
GRANOLA BARS
CANDY BARS
POWER BARS
KETTLE COOKED
POTATO CHIPS
COOKIES
BROWNIES

ALL BEVERAGES BY THE GALLON SERVED TO GUESTS

If you wish to extend the One (1) hour of service for items by the gallon, please contact your Service Manager for an attendant fee.

ALL SNACK ITEMS PRE-PACKAGED/INDIVIDUALLY PREPARED

RECEPTION

COCKTAIL PASSED HORS D'OEUVRES

ONE (1) HOUR SERVICE

HORS D'OEUVRES

À LA CARTE

CHOICE OF THREE (3)

CHOICE OF FIVE (5)

PLATED HORS D'OEUVRES

- Mini Crab Cakes
- Coconut Shrimp
- Stuffed Mushrooms
- Bacon Wrapped Scallops
- Pigs in a Blanket
- Vegetable Spring Rolls
- Beef and Chicken Satay
- Grilled Shrimp Glazed with Lime and Tamarind

PLATED MARKET

- Assorted Cheese
- Vegetable Crudités

DINNER

PLATED DINNER

FIRST COURSE

- Served with Dinner Rolls and Butter
- Choice of One (1) Salad
 - **House Salad**
Mixed Greens, Cucumber, Tomato, Pickled Red Onion, Balsamic Vinaigrette
 - **Caesar Salad**
Romaine, Parmesan, House-Made Croutons, Caesar Dressing
 - **Tomato Mozzarella Salad**
Basil Coulis, Olive Oil, Crostini

SECOND COURSE

- Served with Seasonal Duet of Vegetables
- Choice of (2) Entrées
 - **Chicken Française**
with Lemon White Wine
 - **Fennel Crusted Supreme of Chicken Breast**
with Rosemary Jus-lié
 - **Filet Mignon**
with Cabernet Demi-Glace

- **Braised Short Rib**
with Roasted Shallot Jus-lié
- **Pan Seared Salmon**
with Gremolata
- **Pan Seared Halibut**
with Citrus Beurre Blanc
- Choice of One (1) Vegetarian Entree
 - **Eggplant Napoleon**
with Sautéed Spinach, Marinara and Shaved Parmesan
 - **Cauliflower Steaks**
with Wild Mushrooms, Brussels Sprouts' Petals, Cauliflower Coulis and Balsamic Reduction
 - **Three Cheese Ravioli**
with Sautéed Arugula, Crumbled Feta Cheese, Toasted Almonds and Warm Sun-dried Tomato Vinaigrette
- Choice of (1) Starch
 - Marquis Potatoes
 - Orzo Pilaf
 - Fennel Roasted Fingerling Potatoes

THIRD COURSE

- Choice of One (1) Dinner Dessert
- Served Coffee, Decaffeinated Coffee and Assorted Hot Tea

SUPPLEMENTS

COMBINE ENTRÉES INTO DUO PLATE

ADDITIONAL ENTRÉE SELECTION

ADD JUMBO SHRIMP

ADD LOBSTER TAIL

ADD THREE (3) SCALLOPS

DINNER DESSERT MENU CHOICES

Chocolate Passion Oblivion Torte
Slow Baked Decadent European Chocolate Custard Scented with Passion Fruit, Tropical Fruit Coulis, Fresh Whipped Cream

Chocolate and Orange Olive Oil Cake
Light Sponge Cake Flavored with Extra Virgin Olive Oil, Fresh Orange Zest, Silky Chocolate Mousse, Fresh Orange Segments

Vanilla and Wildflower Honey Panna Cotta
Vanilla Bean and Wild Flower Honey Flavored Cooked Cream, Blueberry Gelée, Honey Lavender Anglaise

Pear and Milk Chocolate Mousse Cake
Port Poached Pears, Milk Chocolate Mousse with Vanilla Buttermilk Sponge Cake, Port Pear Reduction

Raspberry Frangipane Tart
Sugar Dough Tart with Almond Frangipane, Fresh Raspberries, and Raspberry Merlot Sauce

Coconut Lime Cake
Coconut Bavarian and Fresh Lime Mousse, Vanilla Sponge Cake, Rum and Vanilla Braised Pineapples, Coconut Caramel Coulis

Carrot Cake
A Moist Cake with Shredded Carrots, Topped with Cream Cheese Frosting

New York Style Cheesecake
Sweet Graham Cracker Crust, Fresh Berries Macerated with Grand Marnier, Sweetened Whipped Cream

Viennese Table

- Choice of Four (4) Pastries
 - Mini Cannoli, Eclairs, Cream Puffs, Crisp Lemon Meringue Tarts, Fresh Fruit Tarts, Mini Cheesecake Domes, Ganache Glazed Flourless Chocolate Cake

BAR PACKAGES

PREMIUM OPEN BAR

BRANDS INCLUDE:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, José Cuervo Tequila, Dewar's Scotch, Canadian Club Whisky, Jim Beam Bourbon, Captain Morgan Rum, Malibu Rum, Jack Daniel's Whiskey, Spirit Cordials, Chardonnay, Cabernet Sauvignon, Hard Seltzer, Bottled Domestic Beer, Imported Beer, Non-Alcoholic Beer, Bottled Water

ULTRA OPEN BAR

BRANDS INCLUDE:

Absolut Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Patrón Tequila, Jack Daniel's Whiskey, Jim Beam Bourbon, Johnnie Walker Black Scotch, Jameson Whiskey, Malibu Rum, Chardonnay, Cabernet Sauvignon, Hard Seltzer, Bottled Domestic Beer, Imported Beer, Non-Alcoholic Beer, Bottled Water

LUXURY OPEN BAR

BRANDS INCLUDE:

Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Captain Morgan Rum, Bacardi Rum, Casamigos Tequila, Chivas Regal Whisky, Crown Royal Blended Whisky, Maker's Mark Bourbon, Malibu Rum, Johnnie Walker Black Scotch, Bulleit Bourbon, Jameson Whiskey, Spirit Cordials, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Hard Seltzer, Bottled Domestic Beer, Imported Beer and Non-Alcoholic Beer, Bottled Water

DOMESTIC BEER AND WINE OPEN BAR

Assorted House Wine Varietals, Fruit Juices, Sodas, Bottled Domestic Beer, Hard Seltzer and Non-Alcoholic Beer, Bottled Water

IMPORTED BEER AND WINE OPEN BAR

Assorted House Wine Varietals, Fruit Juices, Sodas, Hard Seltzer, Bottled Domestic Beer, Imported Beer and Non-Alcoholic Beer, Bottled Water

THE FOLLOWING FEES WILL BE ADDED TO YOUR BILL:

- Gratuity: 17% of the cost of food and beverage, which will be paid to our staff.
- Administrative Fee: 5% of the cost of food and beverage to be retained by Turning Stone Resort Casino.

This fee is subject to Oneida Indian Nation sales tax of 8.75% (tax and surcharge are subject to change without notice).

Turning Stone[®]
RESORT | CASINO

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